

TINHOF ROSÉ 2023



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| Origin: | Austria, Burgenland, Leithaberg |
| Quality grade: | Qualitätswein |
| Site: | Eisenstaedter single vineyard Steinriegel |
| Site Type: | hilly land |
| Varietal: | Blaufränkisch 100 % 35 - 50 years |
| Geographical Orientation: | south east |
| Sea Level: | 180 - 220 m |
| Soil: | calcareous large brown earth gravelly |

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Cellar

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| Harvest: | handpicked September 12 |
| Fermentation: | spontaneous |
| Maturing: | steel tank 4 month(s) |
| Bottling: | screw cap Jan. 11, 2024 |

Data

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| Wine Type: | Still wine rose dry |
| Alcohol: | 12% |
| Residual Sugar: | 1 g/l |
| Acid: | 5.7 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 8 - 10 °C |
| Aging Potential: | small (5 years) |
| Optimum Drinking Year: | 2024 - 2027 |

Awards

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| Falstaff: | 91 |
| Jancis Robinson: | 16,5 |

Wine Description

Fresh, fragrant and perfect for summer or as an aperitif. 100 % Blaufränkisch.